

Cold West Coast IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Maris Otter Crisp | 5 kg (62.5%) | 83 % | 6 |
| Grain | Weyermann - Carapils | 2 kg (25%) | 78 % | 4 |
| Grain | płatki kukurydziane | 1 kg (12.5%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Magnum | 30 g | 30 min | 13.5 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |
| Whirlpool | Citra | 30 g | 20 min | 12 % |
| Whirlpool | Mosaic | 30 g | 20 min | 10 % |
| Whirlpool | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 500 ml | Fermentis |